

Schreiber & Sons CSA

It's a Culinary Adventure

www.schreiberandsons.com

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The \$#%@*!)(Weather. The forecast for the next five days have the overnight lows in the thirties. Thursday night we had frost at the farm. We lost a lot of our earliest and largest planted tomatoes on squash. Anything that is cold sensitive we have had plant under row covers, which is a significant expense in materials and time to us-and we still lost some of our crop. I read in the Tri-City Herald that WSU extension says it is safe to transplant after mid April--(ha!) They should come see my dead tomato plants. I estimate that every night it is in the 30s this time of year it puts me one half day behind. Very frustrating.

The First Delivery. We are going to start our first delivery on schedule. While we will not have much in the boxes to start with, we have plenty of asparagus. (Do not buy asparagus after about 5 to 7 days, because we are going to load you up on asparagus. In lieu of having some of the items we had planned on, we are going to give you extra asparagus. One reason to start on time is to get everyone oriented on how this thing works. We have people who forget to pick up the boxes or have lots of questions or cannot find the pick up site. The sooner we get the kinks worked out of the system, the sooner things will starting running smoothly.

We have posted the locations, times and directions to the pickup sites on our website.

Questions that have come up regarding add-ons:

- *My household is allergic to wheat. Will the addons be kept separate or can you keep our box away from the wheat?*

The add on items will be delivered in boxes. If someone has an allergy to an add on (e.g. wheat) we would make sure to keep the wheat away from that box.

Segregating items from a particular box, when we are doing a few hundred is takes some extra work. One of my sons and my wife have some food allergies so I am empathic to those who have food allergies and we will do whatever is necessary to make reasonable accommodations to those with food allergies. If you have an

important food allergy and you need segregation, we will accommodate, but do not request unless it is a significant health concern. For what it is worth, we raise no nuts, nor will have nuts in the boxes for any reason.

- *Would it be delivered with the vegetables? Is it grass fed or organic?*

The beef would be in the box with the vegetables. The beef is organic. The cows were feed a mixture of grass and grain and hay. The cows are pastured, but they are provided a healthy mix of other food items.

- *Are the chickens fresh or frozen?*

The chickens are not handled by us. You have to go through Greene Hills Farm to get your chicken. You pick it up directly from their farm. The meat is fresh, very fresh, as in was slaughtered that day or the day before.... VERY fresh.

- *What are the prices on everything?*

We are still working on the prices to some degree. Right now the flour is \$5 for 5 pounds-for what it is worth, our mark up is not very much. This wheat is specially grown using direct seeding and other techniques to make it more sustainable. It is Food Alliance certified. It is also ground at a mill in Washington. Believe it or not, even though we are one of the leading wheat producing states, it is very hard to source flour that is local. This is the only local source of flour that I know of. The meat is the one that I feel is a little on the expensive side. Organic meat (which is very hard to locate) is expensive to raise. The cows are organic, but to make the beef organic, the butcher has to be organically certified. There was no certified organic butcher in the area. In order to get organic beef, we had to work with a local butcher (just down the road from us) to get them certified. They just passed their inspection last week and they will get their certification in a week or two. It costs more to butcher things organically (for example instead of bleach they use apple cider vinegar as a disinfectant). Long story short, the meat is expensive. The hamburger and roast is \$6, the steaks are expected to be \$8 a pound. The first cow was butchered two days ago and the meat should be ready just in time for the first delivery. I have to meet with the butcher next week. After I meet with them, I will have a final price for the meat and the cuts that will be available.

- *How will the add on's be delivered? Will the members have to be there as soon as the truck arrives, or how will the items stay fresh? They won't be sitting in boxes in the heat for the entire pick up time will they?*

Most countries (most of Europe and South America) eggs are commonly sold unrefrigerated. Fresh eggs will last for days unrefrigerated. They will survive two hours in the shade. The beef will be frozen. If you order beef you will be given instructions for an exact pick up time and you will need to be there for the hand off. A second option would be to pick up the beef at the Kennewick (Thursday), Richland (Friday) or Pasco (Saturday) Farmers Market.

- *On the beef, I had a member ask for Roast, is that not available?*

We do not have the exact cuts yet, but we plan to have hamburger, roasts and 3 to 5 cuts of steak. If we knew what folks wanted we could probably get those cuts. We would have to know far in advance. Also, we plan to carry a basic set of cuts and not try to manage an inventory of 20 different cuts like a butcher shop.

The Giant Pumpkin Adventure. I want the CSA to be nutritional, educational and *fun*. I have an idea that I want to run by you, the members. This is going to be some extra work for us and particularly for Stacey and Karen who will be handling the flood of emails that will come as a result of this, but here goes..... Here are the rules. If you are a CSA member and you have a child(ren) that are 12 or under, you get to participate. Also, this is restricted to the first 80 people who contact us. We are going to grow some giant pumpkins for some of you. When you contact us, we will put your name on a giant pumpkin that we have planted in the greenhouse. We will plant it, and put a stake with your name on it. You can come and visit it and if you want to help take care of it, you can. If you want to get fancy and do the extra things to make it really big-that is up to you. We have the special variety that gets big. We will plant in an area that will give a lot of room, it will get extra fertilizer, and we will do some, not a lot, of extra work to ensure you get a pumpkin that is larger than usual. You do this by picking off extra blossoms and fruit-there is limit to how much we can do. If someone wants to help with this project, we could probably use the help. There is no promise that your plant will survive or that your pumpkin will not catch a disease, or rot on the vine. However, you should have a reasonable expectation of getting a pumpkin that is at least 200 pounds. Oh yeah, that brings me to the last rule.....it is up to you to come and get it and take it home.

Contact us at shill@centurytel.net if you want to participate in The Giant Pumpkin Adventure. For now, we have to limit this to one per CSA member. If sign up is under 80, then we can open it up to multiple pumpkins per family.

Your Farmer,

Alan Schreiber.